



## JONAGOLD APPLE AND CROISSANT BREAD PUDDING

### Ingredients:

1 Cup Puget Sound Fresh milk  
1 Cup Puget Sound Freshwhipping cream  
4 oz. sugar  
4 Puget Sound Fresh eggs  
2 Puget Sound Fresh egg yolks  
vanilla extract to taste  
Zest of one orange and one lemon  
6 croissants  
2 Puget Sound Fresh Jonagold apples

Peel, core and dice apples. Lightly sauté in butter and reserve. Cut croissants into medium size pieces. Toss with reserved apples. Place in greased and floured 9-inch round fluted cake pan.

Mix eggs, yolks, sugar, vanilla and zest together. Add cream and milk. Mix well. Pour mixture over the croissants and refrigerate for one hour. This allows the croissants to absorb egg mixture. Push mixture down into the pan once or twice before baking.

Place pan in shallow hot water bath, cover with foil and bake at 350 degrees for approximately one hour. Remove foil after 45 minutes, allowing top to brown. (Center should be set before removing from the oven.)

This dish may be served warm or cold with whipped cream or ice cream.

From: South 47/Farm LLC, Woodinville, WA

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